COOKING
The Modern Way

129 WAYS
TO BETTER MEALS

Home Tested and Proved

EACH USING A SECRET OF FAMOUS CHEFS

Litho in U. S. A.

LONG CENTURIES AGO, French and Italian chefs were becoming famous throughout the world for a certain elusive flavor and savory goodness in their cooking. Actually the secret of that flavor and goodness lay in their discovery of a wonderful oil — peanut oil — which enhances magically the flavor of other foods but adds no flavor of its own. Today in America this centuries-old secret is no longer a secret. You, too, may give to the dishes you prepare the same wonderful goodness the French and Italians gave to theirs so long ago. Planters have made it possible with their wonderful Planters Hi-Hat Peanut Oil. Every golden drop of Planters Peanut Oil holds wonderful possibilities for you. This high quality oil is pressed only from fresh, selected peanuts. It is rich in nutriment and is easily digested. You can heat it to temperatures as high as 400° without smoking. It does not absorb food odors — can be used again and again for frying. It's always ready for use. No creaming. No melting. Accurate measurements are simple.

You can tempt your family with zestful salad dressings. Win their praise with foods fried to golden perfection. Delight them when you top your meals with luscious pastries, tender and flaky, or cakes wonderfully fine in texture and flavor. Read in the following pages the scores of delicious new recipes made possible by this modern magic oil — PLANTERS PEANUT OIL.

COOKING

The Modern Way!

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129

HOME TESTED AND PROVED

Recipes

TO PLEASE YOUR FAMILY

Published by the Manufacturers

PLANTERS EDIBLE OIL COMPANY

SUFFOLK, VA.—WILKES-BARRE, PA.—TORONTO, ONTARIO
SAN FRANCISCO, CALIF.

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IN THE SANDY, WELL-DRAINED SOIL OF VIRGINIA, grow some of the country's finest peanuts. These plump, jumbo peanuts reach the peak of perfection, maturing in sunny Virginia's ideal climate.

In the center of this wonderful peanut producing country, Planters Edible Oil Company processes PLANTERS HI-HAT PEANUT OIL. Fresh and selected peanuts are pressed to produce a superior oil. Its high standard of purity and uniformity has made it a favorite oil with good cooks everywhere.

For salads, for cooking, for frying, for better baking, you'll want to use PLANTERS HI-HAT PEANUT OIL made from Virginia's finest peanuts. *No peanut taste — no peanut odor.*

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SECTION "A"...*Salads*...

Here is your chance to really arouse your family's enthusiasm in the meals you serve. There are wonderful colors you can choose for a salad, there are scores of nutritious foods. But the real secret of your salad success is in the tang of those tempting salad dressings you can make with PLANTERS PEANUT OIL. Your choice of ingredients, of course, will depend upon whether the salad is to be simply an appetizer or the main basis of your meal. For either purpose, meats, fish, fowl, cooked and uncooked vegetables, as well as fruits and nuts, offer a wide variety of salad ingredients.

The three basic types of dressings you will want to use, depending upon the salad and your family's preference, are French Dressing, Cooked Dressing, and Mayonnaise. Several pleasing variations are suggested in the following pages, all prepared with PLANTERS HI-HAT PEANUT OIL. This pure oil blends smoothly with other ingredients, enhances and enriches their flavor, but adds no perceptible flavor of its own. For harmony of taste and table, try some of these delightful salads and dressings. *No peanut taste — no peanut odor.*

Planters Cooked Fruit Salad Dressing

(Makes 1½ cups)

- 2 eggs
- 2 tablespoons lemon juice
- 1 cup Planters Peanut Oil
- ¼ teaspoon dry mustard
- ¼ teaspoon paprika
- ½ teaspoon salt
- ¼ cup confectioners sugar

Beat eggs, add lemon juice gradually beating until well blended. Cook in double boiler over hot water, stirring constantly until the mixture thickens. Cool. Then slowly add Planters Peanut Oil while beating constantly with a rotary egg beater. Combine seasonings and sugar and beat into dressing. This dressing is particularly delicious served with fresh fruit salads.

Planters Mayonnaise Dressing

(Makes one pint)

- 1 egg
- 2 tablespoons lemon juice or vinegar
- 1 teaspoon dry mustard
- ½ teaspoon salt
- 1 teaspoon sugar
- Dash of white pepper
- 2 cups Planters Peanut Oil, well chilled

Place all ingredients except Planters Peanut Oil in bowl. Mix thoroughly. Add first three teaspoons of oil, a drop at a time while beating constantly. Then add one teaspoon of oil at a time until mixture thickens. After mixture becomes very thick, the remaining oil may be added rapidly. Either electric mixer or rotary egg beater will give excellent results.

Variations

Thousand Island Dressing — Combine one-half cup of Planters Mayonnaise with two tablespoons minced pimientoes, two teaspoons minced chives, two tablespoons catsup, two tablespoons chili sauce, two chopped hard cooked eggs and one-half cup heavy cream. Serve well-chilled.

Hawaiian Mayonnaise — Combine two-thirds cup Planters Mayonnaise with three tablespoons canned pineapple juice. Serve on fruit salads only.

Swiss Cheese Dressing — Combine two-thirds cup Planters Mayonnaise with one-fourth cup finely slivered Swiss Cheese and just a few caraway seeds.

Snappy Mayonnaise — Combine two-thirds cup Planters Mayonnaise with one-half teaspoon Worcestershire sauce, two teaspoons chopped chives and a dash or two of Tabasco sauce.

Planters French Dressing

(Makes one cup)

- 1 cup Planters Peanut Oil
- 4 tablespoons vinegar
- 1 teaspoon paprika
- 1 tablespoon salt
- ½ teaspoon mustard
- ¼ teaspoon white pepper

Place all ingredients in bottle with tight lid or stopper. Before using, shake vigorously until thoroughly mixed.

French Dressing can be varied in endless ways. Try adding grated cheese, chopped parsley, chopped green peppers, catsup, horse-radish, or onion before mixing.

Roquefort French Dressing

(Makes about ¾ cup)

- 2 ounces Roquefort cheese
- 1 tablespoon lemon juice
- ½ teaspoon paprika
- ⅛ teaspoon pepper
- ½ teaspoon salt
- ½ cup Planters Peanut Oil

Mash cheese with a fork and blend in lemon juice, paprika, salt and pepper. Gradually beat in the Planters Peanut Oil. Excellent served on crisp lettuce wedges or tossed Spring salad.

Planters Thick French Dressing

(Makes about two pints)

- 2 teaspoons salt
- 1 tablespoon dry mustard
- ½ teaspoon pepper
- 1 package powdered fruit pectin, about ½ cup
- 1 can condensed tomato soup
- 1 teaspoon onion or garlic clove, minced
- ½ cup vinegar
- 1½ cups Planters Peanut Oil

Mix together salt, mustard, pepper and pectin. Stir in soup, onion and vinegar. Beat in Planters Peanut Oil with rotary egg beater.

This recipe produces a thick permanent French Dressing which is especially adaptable to many salad uses.

Perfection Salad

(Serves 5-6)

- 1 tablespoon unflavored gelatin
- ¼ cup cold water
- ¼ cup sugar
- ½ teaspoon salt
- 1 cup hot water
- ¼ cup vinegar
- 1 tablespoon lemon juice
- ¾ cup cabbage, shredded
- ¾ cup celery, chopped
- 2 tablespoons green pepper, chopped
- Pimiento
- Endive

Soften gelatin in cold water. Add sugar, salt and hot water and stir until dissolved. Add vinegar and lemon juice. Chill until mixture begins to congeal. Then add remaining ingredients. Turn into individual molds that have been rinsed in cold water. A decorative touch may be added by placing a ring of pimiento in bottom of each mold before filling. Unmold and place on bed of endive. Serve with Planters Mayonnaise made with Planters Peanut Oil.

Shrimp Remolade

(Serves 4)

- 2 hard cooked eggs
- ½ teaspoon salt
- ½ teaspoon garlic salt
- 2 teaspoons prepared mustard
- ¼ cup Planters Peanut Oil
- 2 tablespoons taragon vinegar
- 1 tablespoon sour pickle, chopped
- 1 tablespoon parsley, chopped
- 4 drops Tabasco sauce
- 1 pound cooked, shelled and veined shrimp
- Shredded lettuce or endive

Remove yolks from hard cooked eggs and rub through a fine sieve. Save egg whites for garnish. Place in a pint jar and add all remaining ingredients except shrimp. Cover jar tightly and shake vigorously until thoroughly blended and slightly thickened. Chill well and shake again before using. Pour sauce over prepared shrimp. Toss gently to thoroughly coat shrimp. Serve on shredded lettuce or endive and garnish with finely chopped egg whites.

Cabbage and Peanut Salad

(Serves 6)

- Large whole cabbage
- 3 cups cabbage, shredded
- 1 teaspoon salt
- ⅛ teaspoon paprika
- 2 tablespoons lemon juice
- ¾ cup Planters Peanuts, chopped
- ¼ cup cream or evaporated milk
- ½ cup Planters Mayonnaise
- Red and green pepper rings
- Whole cloves

Make a cabbage salad bowl by cutting out the center part of cabbage leaving a shell about the thickness of three or four leaves. Cut the top edge in points and pin back with whole cloves. Take cabbage from inside head and shred or chop. Combine cabbage, salt, paprika, lemon juice and Planters Peanuts. Mix together cream and mayonnaise made with Planters Peanut Oil. Add to cabbage and chill well. Serve in cabbage salad bowl. Garnish with red and green pepper rings.

No peanut taste — no peanut odor.

Under the Sea Salad

(Serves 6)

- 2 packages lime flavored gelatin
- 2 cups boiling water
- 2 cups cold water or fruit juice
- Canned or fresh fruit in season
- Planters Fruit Salad Dressing
- Fresh mint leaves

Dissolve gelatin in boiling water. Add cold liquid. Dip large or individual ring molds in cold water. Then fill mold half-full and place in refrigerator until set. Pour in thin layer of gelatin. Arrange canned or fresh fruit decoratively in mold and chill again until fruit is firmly in place. Complete filling of mold and chill until firm. Turn out on salad plate and place bowl of Planters Fruit Salad Dressing made with Planters Peanut Oil in center of ring. Surround with fresh mint leaves.

Planters Luncheon Salad

(Serves 6)

- 8 ounce package of macaroni
- ½ cup Planters French Dressing
- 1 tablespoon onion, minced
- 1 can kippered herring, about 2 cups
- 1 cup Planters Mayonnaise
- 2 tablespoons parsley, minced
- Parsley sprays
- Lettuce

Cook macaroni in boiling salted water according to manufacturer's directions. Drain and rinse with cold water. Add French Dressing made with Planters Peanut Oil and the minced onion. Chill and drain if necessary. Separate kippered herring from skin and bones, leaving in fairly large flakes and add to macaroni. Lightly mix in mayonnaise made from Planters Peanut Oil. Serve on crisp lettuce leaves and garnish with sprays of parsley.

Banana and Peanut Salad

(Serves 4-6)

- 3 medium-size bananas, sliced
- 1 tablespoon lemon juice
- 10 marshmallows, cut in pieces
- ½ cup Planters Peanuts, chopped
- ½ cup Planters Mayonnaise
- Planters Peanuts, whole

Stir all ingredients until just mixed. Place in salad bowl and garnish top with a ring of overlapping banana slices, first dipped in lemon juice, a second ring of quartered marshmallows and fill center with whole peanuts.

Minted Pear Salad

(Serves 6)

- 6 large halves of canned pears
- Pear juice
- Mint flavoring to taste
- Few drops of green food coloring
- ½ cup Planters Fruit Salad Dressing
- ½ cup candied ginger, sliced
- Mint leaves
- Lettuce

To the juice from the canned pears add enough mint flavoring to produce a delicate mint flavor and enough green food coloring to obtain a light green color. Pour this over the pear halves and chill thoroughly. Drain well and place pear halves on crisp lettuce cups. Fill pear cavities with Planters Fruit Salad Dressing made with Planters Peanut Oil. Garnish with sliced candied ginger and mint leaves.

Frozen Fruit Salad

(Serves 6)

- 3 cups mixed diced fruits, fresh or canned
- ¼ cup Planters Mayonnaise
- ½ teaspoon salt
- ½ cup Planters Peanuts, chopped
- 1 cup marshmallows, diced
- 1 cup cream, whipped
- Lettuce

Mix all the ingredients in order given. Canned fruits must be drained well. Pour mixture into freezing tray of mechanical refrigerator and freeze rapidly. Stirring is not necessary. Serve on bed of crisp lettuce. Top with Planters Fruit Salad Dressing made with Planters Peanut Oil. Accompany with tiny rolled sandwiches of ham or chicken salad.

Stuffed Tomato Salad

(Serves 6)

- 6 large firm tomatoes
- 1 cup apple, diced
- 1 cup celery, diced
- ½ cup Planters Mayonnaise
- 1 bottle anchovies
- Endive

Peel tomatoes and scoop out center to make a cup. Toss together the apple, celery and mayonnaise made with Planters Peanut Oil. Save six anchovies for garnish. Add remainder cut in pieces to the salad mixture. Fill tomato cups with the salad and top each with a whole anchovy. Serve on a bed of curly endive.

Stuffed Green Pepper Salad

(Serves 6)

- 2 large green peppers
- 2 packages cream cheese
- 4 tablespoons pimiento, chopped
- 4 tablespoons green pepper, chopped
- ½ teaspoon salt
- Lettuce

Cut off tops of green peppers and scoop out seeds and membrane. Remove stem and chop the tops for stuffing. Beat together cheese, pimiento, chopped green pepper and salt. Fill peppers with mixture and chill thoroughly. Then slice peppers fairly thin and arrange on bed of cold, crisp lettuce. Accompany with Planters Mayonnaise or Planters French Dressing made with Planters Peanut Oil.

Cheese and Kidney Bean Salad

(Serves 4-6)

- 2 cups drained cooked red kidney beans
- 1 cup American cheese, diced
- ½ cup gherkin pickles, sliced thin
- ½ cup celery, diced
- ⅓ cup Planters Mayonnaise
- Parsley
- Lettuce

Mix lightly all ingredients in order given. Serve on bed of crisp shredded lettuce and garnish with sprays of fresh parsley stuck into small cheese cubes.

Potato Salad Supreme

(Serves 6)

- 3 cups boiled potatoes, diced
- 3 hard cooked eggs, diced
- 1 cup cucumber or celery, diced
- 1 tablespoon onion, minced
- 4 sweet pickles, diced
- 1 teaspoon salt
- 1 tablespoon vinegar
- ¾ cup Planters Mayonnaise
- Parsley
- Ripe olives
- Lettuce

Toss all the ingredients together lightly. Chill well. Serve in salad bowl lined with crisp lettuce leaves and garnish with ripe olives and sprays of parsley.

Tuna and Apple Salad

(Serves 4-6)

- 1 seven ounce can Tuna fish
- 2 red apples
- 1 yellow apple
- 1 cup celery, diced
- 2 tablespoons green pepper, minced
- ½ cup Planters Thick French Dressing
- Green pepper
- Watercress

Flake Tuna into bowl. Dice unpeeled apples and add with rest of ingredients. Toss together lightly. Place in salad bowl lined with watercress. Garnish with red and yellow apple wedges in rings of green pepper.

Carrot Fruit Salad

(Serves 4-6)

- 1 cup pineapple juice
- 1 package orange flavored gelatin
- 3 tablespoons lemon juice
- ½ cup orange juice
- 2 cups grated raw carrots
- ½ cup orange sections
- ½ teaspoon salt
- Lettuce
- Ripe olives

Heat pineapple juice and pour over gelatin. Stir until dissolved. Add lemon and orange juice. Chill until mixture begins to congeal. Fold in carrots, orange sections and salt. Pour into mold and chill until firm. Turn onto chilled platter. Garnish with lettuce and ripe olives. Serve with Planters Mayonnaise made with Planters Peanut Oil.

Health Salad

- Radishes
- Cucumber or celery
- Carrots
- Planters French Dressing
- Ripe olives
- Lettuce

Clean and prepare enough vegetables for generous servings. Grind separately and marinate each kind in Planters French Dressing made with Planters Peanut Oil. Place crisp lettuce cups on large salad plates and arrange alternate spoonfuls of the ground radishes and celery or cucumber to resemble petals of a flower. Place a spoonful of ground carrots in center and top with a ripe olive.

This is indeed a picture salad and tastes as good as it looks.

SECTION "B"... *Pan Frying...*

Your family will call often for pan-fried foods, if you prepare them with PLANTERS PEANUT OIL. As a skillful cook, you naturally know that the secret of appetizing fried foods lies in the use of a cooking fat which does not soak in, and which browns foods evenly and crisply, with no sticking. Well, PLANTERS HI-HAT PEANUT OIL does that to perfection. This superior cooking oil forms a luscious golden crust which retains the natural flavors of the food. No sogginess. *No peanut taste — no peanut odor.*

Pan-fried foods are such a help on your busy days. These easy-to-fry foods can be ready in a jiffy. Yet you supply necessary nutrition and satisfy appetites. Just the right oil for modern cooking. And, moreover, PLANTERS PEANUT OIL is wonderfully economical. You can use it over and over, since it does not absorb food flavors or odors. You can heat it to high temperatures, without smoking your kitchen.

Beef Stew Aristocrat

(Serves 6)

3 tablespoons Planters Peanut Oil
2 pounds beef chuck, cut in 1" cubes
1 cup water
1 pound green beans or
1 No. 2 can green beans
6 carrots
6 small white onions
Salt
Pepper
6 whole cabbage leaves

Heat Planters Peanut Oil in heavy frying pan. Brown meat on all sides over moderate heat. Add water and cover. Simmer for about 45 minutes. Add fresh beans, carrots and onions and continue to simmer. Season to taste. Add separated cabbage leaves last 15 minutes of cooking period. If canned beans are used, add with cabbage leaves. Serve meat in cups of cabbage with other vegetables arranged around meat. Prepare gravy by thickening liquid left in pan and serve in separate dish.

Curried Veal

(Serves 6)

2 pounds veal shoulder
¼ cup Planters Peanut Oil
1 clove garlic, chopped
¾ cup onion, chopped
¼ cup flour
2 cups veal stock or water
1 tablespoon curry powder
½ teaspoon salt
¾ cup apple, chopped
¼ cup celery, chopped
Cooked rice

Cover veal with salted water and simmer until tender, about one hour. When cool, cut into small cubes. Heat Planters Peanut Oil in frying pan, add garlic and onion and cook slowly until brown. Add flour and blend. Then add liquid and cook, stirring constantly until thickened. Stir in curry powder, salt, apples and celery. Cook for about 10 minutes. Combine with diced cooked veal. Cook slowly for about 20 minutes. Serve in rice ring.

COURTESY BETTER HOMES & GARDENS

Southern Fried Chicken with Giblet Gravy

(Serves 6)

1 young chicken, 3-4 pounds
⅔ cup flour
1 tablespoon salt
⅛ teaspoon pepper
¾ cup Planters Peanut Oil
3 tablespoons water
1 cup chicken stock, made from giblets
1 cup milk or cream

Cut dressed and cleaned chicken into serving pieces. Cook giblets in boiling salted water until tender. Roll pieces of chicken into flour which has been sifted with salt and pepper. Heat Planters Peanut Oil in heavy frying pan over moderate heat. Add chicken and brown on all sides. Reduce heat, add water and cover pan tightly. Cook until tender. Remove chicken to hot platter. To make giblet gravy, pour off oil remaining in frying pan leaving about one-third cup. Blend in one-third cup of the flour in which chicken was rolled. Brown flour to golden brown. Add one cup chicken stock, stirring constantly, until thickened. Then add milk or cream and bring to boil. Add chopped cooked giblets.

Vegetable Omelet

(Serves 4)

4 eggs, separated
½ teaspoon salt
Dash of pepper
¼ cup water
2 tablespoons Planters Peanut Oil

Beat egg whites until stiff, but not dry. Beat egg yolks until thick and lemon-colored. Add salt, pepper and water and gently fold in the egg whites. Heat the Planters Peanut Oil in frying pan until moderately hot, then add egg mixture. Cook over low heat for about three minutes or until omelet puffs up. Place in a moderate (350° F) oven and bake for 10 to 15 minutes or until top is dry and does not retain an impression when lightly pressed with the finger. When done, cut about half way down across center of omelet. Slip a narrow spatula under one half, then tip pan and carefully loosen omelet. Cover other half with Vegetable Filling and fold over. Remove to hot platter, pour remaining filling over top and serve at once.

VEGETABLE FILLING

2 tablespoons Planters Peanut Oil
1 medium onion, minced
2 cups cooked, minced vegetables
2 cups Planters Medium White Sauce

While omelet is cooking, pour Planters Peanut Oil in pan and place over moderate heat. Add onion and simmer for about five minutes or until tender. Add vegetables. Peas, beans, diced celery, asparagus or any others available may be used. Cover and heat thoroughly. Combine with White Sauce and season to taste.

Pan-Fried Fish

(Serves 6)

½ cup Planters Peanut Oil
¼ cup flour
¼ cup corn meal
2 teaspoons salt
Dash of pepper
6 filets, or slices of halibut or salmon
Parsley
Lemon

Pour Planters Peanut Oil into heavy frying pan and place over moderate heat. Sift together flour, corn meal and seasonings. Wipe fish with damp cloth, dip in flour mixture and pan-fry over moderate heat until nicely browned on one side. Turn fish carefully with a large spatula and fry until tender and well browned on other side. Allow 8 to 10 minutes for complete frying time. Serve promptly. Garnish with lemon wedges and parsley or surround with lemon baskets filled with a tartar sauce.

No peanut taste — no peanut odor.

Mock Chicken Legs

(Makes 12)

- 1½ pounds boned veal, ground
- ¼ cup milk
- 1 teaspoon lemon juice
- 1 teaspoon pepper
- 1 teaspoon salt
- ½ teaspoon paprika
- ¼ teaspoon nutmeg
- 1 egg, beaten with 2 tablespoons water
- ¾ cup fine dry bread crumbs
- 1 cup Planters Peanut Oil
- Tomato
- Parsley

Combine ground veal, milk, lemon juice and seasonings. Shape small portions around wooden skewers to resemble chicken legs. Dip in crumbs, then in egg and water mixture and again in crumbs. Pour Planters Peanut Oil into frying pan and place over moderate heat. Fry mock chicken legs, turning frequently to insure even browning. Garnish with tomato wedges and parsley.

Sautéed Eggplant on Toast

(Serves 6)

- 1 large eggplant
- Salt
- Pepper
- Flour
- ⅓ cup Planters Peanut Oil
- 6 thin slices of broiled ham
- 6 slices of toast
- Radishes
- Parsley

Pare and cut eggplant into one-half inch crosswise slices. Sprinkle slices with salt and pepper and dredge with flour. Pour Planters Peanut Oil in frying pan and heat. Sauté eggplant slices over moderate heat until golden brown on both sides. Place a thin slice of broiled ham on a slice of hot buttered toast and top with the sautéed eggplant. Garnish with radish flowers and parsley.

Beef Patties Creole

(Serves 6)

- 1½ pounds round steak, ground
- 2 teaspoons salt
- ¼ teaspoon pepper
- 2 tablespoons parsley, chopped
- ¼ cup Planters Peanut Oil
- ¼ cup green pepper, chopped
- 2 tablespoons onion, chopped
- 1 cup tomato sauce
- Green pepper rings

Mix together beef, salt, pepper and parsley. Form into six flat cakes or patties. Pour Planters Peanut Oil into heavy frying pan and place over moderate heat. Brown meat patties in pan first on one side, then on the other. Remove from pan. In remaining oil slowly brown chopped onion and green pepper. Add tomato sauce. Replace beef patties and simmer 10 minutes. Serve patties on platter, pour sauce over all and garnish with green pepper rings.

Apple Flap Jack

(Makes 14 four-inch cakes)

- 1¼ cups all-purpose flour
- 2½ teaspoons baking powder
- 3 tablespoons sugar
- ¾ teaspoon salt
- ¼ teaspoon cinnamon
- 2 eggs, separated
- 1 cup milk
- 3 tablespoons Planters Peanut Oil
- 1 cup finely grated apples

Sift flour, measure and sift together with remaining dry ingredients. Beat egg yolks, add milk and Planters Peanut Oil. Slowly add liquid to dry ingredients. Beat until batter is smooth. Add grated apples and fold in stiffly beaten egg whites. Drop batter on hot griddle from tablespoon spreading each cake out lightly with back of spoon. The griddle should be oiled or not, according to manufacturer's directions. Cook on one side until puffed, bubbly and browned on edge. Then turn and cook on other side. Serve immediately with butter and syrup.

Oven Fried Chicken

(Serves 3-4)

- 2 to 3 pound chicken, cut for frying
- 1 cup flour
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 eggs
- ¼ cup water
- 1 cup fine cracker crumbs
- 1 cup Planters Peanut Oil
- 1 onion, chopped fine
- 1 cup cream

Dip pieces of chicken in flour to which salt and pepper have been added. Then dip in beaten egg to which water has been added and finally roll in cracker crumbs. Pour Planters Peanut Oil into heavy frying pan and place over moderate heat. Add chicken and brown evenly on all sides. Place in baking pan, sprinkle with onion and top with cream. Cover and bake in a moderate oven (350° F) for 1½ hours.

SECTION "C"... *Soups...*

Soups are such an important part of your meals, they deserve a great share of your attention and skill. You can pep up lagging appetites with light, tasty broths, or satisfy healthy demands for nourishment with steaming bowls of rich, thick soups. They increase the enjoyment of the rest of your meal, too. Cream soups, vegetable soups, soups made from meat stock, as well as many others, lend variety to your menu. And they can be wonderful time-savers for last minute preparation — simmered at leisure and reheated at mealtime, with no loss of flavor. In any of them, PLANTERS HI-HAT PEANUT OIL can be a magic ingredient. For example, here's the secret of unusual flavor in vegetable soups. Just brown the vegetables in PLANTERS PEANUT OIL before adding them to the stock. You'll relish every savory sip. Appeal to your family's raste by preparing some of the distinctively different soups given in this section.

Russian Borsch

(Serves 6)

- 2 cups beets, chopped
- 2 cups cabbage, chopped
- 4 cups clarified beef stock
- 1 cup onions, sliced
- ⅓ cup Planters Peanut Oil
- 2 teaspoons salt
- Dash of pepper
- Heavy sour cream

Cook beets and cabbage in beef stock until tender, about 20 minutes. Beef stock may be made with bouillon cubes, extracts or with fresh meat. Brown onions in Planters Peanut Oil and add to soup. Stir in salt and pepper. Serve very hot in heavy pottery bowls and top with a tablespoon of heavy sour cream.

Oyster Stew

(Serves 6)

- ¼ cup Planters Peanut Oil
- 2 tablespoons flour
- 1 quart milk
- 1 quart oysters
- Salt
- Pepper
- 2 tablespoons chopped parsley

Heat Planters Peanut Oil in saucepan and add flour. Stir until thoroughly blended. Add milk and heat, stirring constantly until mixture thickens slightly. Heat oysters in oyster liquor until edges of oysters curl, about five minutes. Add oysters and liquor to heated milk. Season to taste with salt and pepper. Add chopped parsley and serve at once.

French Onion Soup

(Serves 6)

- ¼ cup Planters Peanut Oil
- 4 cups onions, thinly sliced
- 3 tablespoons flour
- 6 cups clarified meat stock or bouillon
- 2 teaspoons salt
- ¼ teaspoon pepper
- Few drops Tabasco sauce
- 6 rounds of oven toasted bread
- 3 tablespoons Parmesan cheese, grated

Heat Planters Peanut Oil in saucepan over moderate heat. Add onions and simmer until tender. Blend in flour. Add liquid slowly, stirring constantly, until well blended. Stir in seasonings and simmer 20 minutes. Place oven toasted rounds in each soup plate or pottery bowl, pour soup over toast and sprinkle with Parmesan cheese. Serve at once.

Cream of Corn Soup

(Serves 5-6)

- ¼ cup Planters Peanut Oil
- 2 tablespoons onion, minced
- 1½ tablespoons flour
- 1½ teaspoons salt
- Dash of white pepper
- 3 cups milk
- 1 No. 2 can cream style corn
- 3 teaspoons parsley, chopped

Pour Planters Peanut Oil into pan and place over moderate heat. Add onion and simmer until tender, about five minutes. Do not brown. Stir in flour, salt and pepper. Add milk gradually, stirring constantly until mixture boils. Rub corn through a coarse sieve and add to milk mixture. Reheat, sprinkle with the chopped parsley and serve with a fresh fruit salad and crusty rolls.

SECTION "D"... *Main Course...*

The main course of your meal must really live up to its name. It should contain a large share of the main necessities for nutrition. It should contain the main taste-appeal, to add character and integrity to the meal. The secret of this all-important flavor is in your preparation of the basic ingredients. The meats, for example, or the vegetables, or the noodles, should be cooked first in PLANTERS PEANUT OIL. This pure, wholesome oil accents the natural flavors of the foods without contributing any objectionable flavor of its own. It adds nourishment and is highly digestible. And it's so easy to use. No melting. Just pour in the pan. The oil heats quickly and browns foods to perfection.

Try this secret of fine flavor in cooking the main ingredients as indicated in the recipes which follow. It takes so little time for so much flavor. Treat your family to delicious meals that are nourishing and chock-full of taste-appeal.

Golden Carrot Soup

(Serves 6)

- ¼ cup Planters Peanut Oil
- 2 cups carrots, sliced thin
- 1½ teaspoons salt
- ½ teaspoon sugar
- 3 cups chicken stock or
- 3 chicken bouillon cubes
- ¼ cup uncooked rice
- 1 cup thin cream
- 2 cups milk
- Chopped chives

Pour Planters Peanut Oil in saucepan and place over moderate heat. Add carrots, salt and sugar. Cover and fry gently for 20 minutes, stirring occasionally. Do not brown. Bring chicken stock to boil and add to carrots. (If chicken bouillon cubes are used, add three cups boiling water to cubes and stir until dissolved.) Add well washed rice. Cover and simmer for one hour. Rub through strainer. Add cream and milk and blend well. Sprinkle with chopped chives.

Potato Cheese Soup

(Serves 4-5)

- 2 cups potatoes, diced
- 3 cups boiling, salted water
- 2 to 3 cups milk
- 3 tablespoons Planters Peanut Oil
- 3 tablespoons onion, minced
- ¼ cup flour
- ¼ teaspoon pepper
- ¾ teaspoon salt
- Dash cayenne pepper
- 1 cup cheese, grated
- 1 tablespoon parsley, minced
- Croutons

Cook potatoes in boiling, salted water until done. Drain. Reserve liquid and add enough milk to make four cups. Scald liquid. Put potatoes through sieve or ricer. Heat Planters Peanut Oil in saucepan, add onion and simmer over moderate heat for five minutes. Blend in flour and seasonings. Add hot liquid, potatoes and the grated cheese. Heat very slowly, stirring constantly. Add parsley and croutons.

Kedgeree of Fish

(Serves 3-4)

- 2 cups cooked fish
- ¼ cup Planters Peanut Oil
- 2 hard cooked eggs
- 1 cup cooked rice
- Salt
- Pepper

Remove skin and bone from fish and measure two cups. Pour Planters Peanut Oil in saucepan and place over moderate heat. Add fish and brown lightly. Cut eggs in halves, remove yolks and slice whites. Combine whites, rice, and seasonings with the fish and heat thoroughly. Serve very hot with a topping of riced egg yolks.

Chicken Gumbo

(Serves 6)

- 3 pound chicken, cut in pieces for serving
- ½ cup Planters Peanut Oil
- 1 medium onion, cut in thin slices
- 4 cups sliced okra, fresh or canned
- 2 tablespoons parsley, minced
- 2 tablespoons red pepper, chopped
- 1½ cups tomato sauce
- 3 cups boiling water
- 1 teaspoon salt
- 1 cup cooked rice

Sprinkle chicken with salt and pepper and dredge with flour. Pour Planters Peanut Oil in heavy frying pan and place over moderate heat. Saute' chicken until well browned on all sides. Remove chicken to saucepan. Saute' onion in oil remaining in pan. Then add okra, parsley and red pepper and cook slowly 15 minutes. Add to chicken, with tomato sauce, boiling water and salt. Cook slowly until chicken is tender and then add cooked rice. Bring to boil. Serve with whole pieces of chicken in bowls with the soup.

Macaroni Creole Loaf

(Serves 4-5)

- 2 cups cooked macaroni
- 1 cup soft bread crumbs
- 2 eggs
- ½ teaspoon salt
- 2 tablespoons green pepper, chopped
- ⅔ cup grated cheese
- 1¼ cups tomatoes, cooked
- ¼ cup Planters Peanut Oil
- 1½ tablespoons prepared mustard
- Dash of celery salt and pepper
- Tomato wedges
- Parsley

Mix all ingredients in order listed. Pour into an oiled baking casserole. Bake in a moderate oven (350° F) for 35 minutes. Unmold carefully and serve garnished with tomato wedges and parsley.

Vegetable Souffle

(Serves 6)

- 1½ cups milk
- 5 slices day-old bread
- ¼ cup onions, minced
- 2 tablespoons Planters Peanut Oil
- 2 cups cooked mixed vegetables
- ½ teaspoon salt
- ¼ teaspoon pepper
- 4 eggs, separated
- Planters Creamy White Sauce
- Parsley

Scald milk and soak bread in it. Gently fry the onions in Planters Peanut Oil for about five minutes. Add soaked bread and milk and mix to a smooth paste. Add vegetables, salt and pepper. Beat egg yolks until thick and lemon colored. Blend yolks into vegetable mixture. Beat whites until stiff and fold into vegetable mixture. Pour into oiled casserole. Place casserole in pan of hot water and bake in a moderate oven (350° F) for about 40 minutes or until souffle is browned and firm to the touch. Serve with Planters Creamy White Sauce made with Planters Peanut Oil. Garnish with sprays of parsley.

American Chop Suey

(Serves 6)

- 1 4-ounce package noodles
- 2½ cups tomatoes, cooked
- ¼ pound cheese, grated
- ¼ cup Planters Peanut Oil
- ½ cup onion, diced
- ½ cup celery, diced
- ¼ cup green pepper, diced
- ¾ pound ground beef
- 1 tablespoon Soy Sauce
- ½ teaspoon chili powder
- 1 tablespoon salt
- 1 teaspoon sugar
- ¼ teaspoon pepper

Cook noodles in boiling salted water until tender. Drain, rinse noodles and drain again. Return to cooking pan. Add tomatoes and grated cheese. Stir over low heat until cheese is melted. Heat Planters Peanut Oil in frying pan. Add onion, celery and green pepper. Simmer over low heat until soft and lightly browned, about 10 minutes. Add meat and continue cooking until meat is browned. Then add seasonings. Combine meat with noodle mixture. Serve with a tossed green salad and crusty rolls.

Chicken Giblets and Mushrooms in Sauce

(Serves 4)

- 1 pound chicken giblets (gizzards, hearts and livers)
- ¼ cup Planters Peanut Oil
- ¼ pound mushrooms
- ½ teaspoon salt
- ⅛ teaspoon pepper
- ¼ cup flour, sifted
- 2 cups chicken broth
- 1 tablespoon parsley, chopped
- Toast points or cooked rice

Cut gizzards into four pieces, hearts and livers into halves. Pour Planters Peanut Oil in saucepan and place over moderate heat. Add giblets and saute until lightly browned on all sides. Add mushrooms, sprinkle with the salt and pepper and continue cooking until well browned. Stir in flour. Add broth gradually, stirring constantly until thickened. Cover tightly and simmer until giblets are very tender. Gizzard will need 1½ hours cooking time and livers about 30 minutes. Remove from heat and stir in parsley. Serve on toast points or over fluffy cooked rice.

Old Virginia Hot Pot

(Serves 6)

- 2 pounds lean beef or lamb
- ½ cup flour
- 1 tablespoon salt
- ¼ teaspoon pepper
- ½ cup Planters Peanut Oil
- 4 cups potatoes, sliced
- 2 cups carrots, sliced
- ⅓ cup onion, minced
- Water, about 2 cups

Cut meat into cubes. Roll in flour which has been sifted with salt and pepper. Pour Planters Peanut Oil into frying pan and place over moderate heat. Add meat and brown on all sides. Place half of the meat in flour. Add broth gradually, stirring with two cups potatoes, the carrots, onion and then the other half of the meat. Stir together Planters Peanut Oil in which meat was browned and the flour in which meat was rolled. Pour flour and oil mixture into casserole. Then arrange other two cups of potatoes attractively to form top layer of casserole. Add enough water to almost cover. Place lid on casserole and bake in a moderate oven (350° F) for about 2½ hours or until meat is tender, Remove lid last 15 minutes of baking period to brown top of casserole.

Stuffed Ham Steak

(Serves 5-6)

- 2 cups soft bread crumbs
- ½ cup raisins, chopped
- ½ cup Planters Peanuts, chopped
- 2 tablespoons dark corn syrup
- ½ teaspoon dry mustard
- ¼ cup Planters Peanut Oil
- 2 large slices smoked ham, ½ inch thick
- Whole cloves
- Pickled orange slices

Combine crumbs, raisins, Planters Peanuts, corn syrup, mustard and Planters Peanut Oil to form a dressing. Place one slice of ham in a shallow baking pan and spread dressing on the ham. Place a second slice of ham on top. Stick whole cloves into the fat. Bake in a slow oven (300° F) for about one hour. Remove to hot platter. Garnish with pickled orange slices.

Shrimps de Jonghe

(Serves 4)

- 2 pounds green shrimp
- ¾ teaspoon salt
- 1 clove garlic
- ½ cup Planters Peanut Oil
- 1 cup soft bread crumbs
- Dash cayenne pepper
- ¼ teaspoon paprika
- 3 tablespoons parsley, chopped
- ½ cup Sherry wine

Peel fresh green shrimp and remove the black vein. Combine salt and garlic and rub together. Add Planters Peanut Oil, bread crumbs, pepper, paprika, parsley and wine and mix well. Place alternating layers of prepared shrimp and crumb mixture in an oiled casserole, topping with crumb mixture. Bake in a moderately hot oven (375° F) for 20 to 25 minutes.

Cooked shrimp may be used, but fresh green shrimp remain juicier and more tender after baking.

Baked Salmon Slices

- Salmon cut in individual servings
- Planters Peanut Oil
- Lemon juice
- Salt
- Pepper
- Onion
- Tomato
- Bacon strips
- Lemon wedges
- Parsley or Parsley Sauce

Brush the slices of fish generously on both sides with Planters Peanut Oil. Place in a baking dish and sprinkle with lemon juice, salt and pepper. Lay a thin slice of onion on each piece. Cover onion with a one-fourth inch slice of tomato and top with a strip of bacon cut in two. Place in a moderate oven (350° F) for about 45 minutes or until fish flakes easily. Serve garnished with lemon wedges and parsley or serve with Parsley Sauce.

Creamed Chipped Beef in Croustades

(Serves 3-4)

- ¼ cup Planters Peanut Oil
- ¼ cup flour
- Dash of pepper
- 2 cups milk
- 1 2½-ounce jar of dried beef
- Parsley

Pour Planters Peanut Oil in top of double boiler and place over moderate heat. Thoroughly blend in flour and pepper. Add milk gradually while stirring constantly. Continue cooking over boiling water until smooth and thickened. Stir while cooking. Cut dried beef into fairly large pieces and add to sauce. Serve in croustades deep fried in Planters Peanut Oil. Garnish with parsley.

Shrimp in Scallop Shells

(Serves 4)

- ¼ cup Planters Peanut Oil
- 1 garlic clove, peeled
- ½ cup onion, minced
- ¼ cup flour
- 2 cups milk
- 1 teaspoon Worcestershire sauce
- ½ teaspoon salt
- 2 cups shrimp, cooked and cleaned
- 1 tablespoon parsley, minced
- 1 tablespoon Planters Peanut Oil
- ½ cup bread crumbs

Pour Planters Peanut Oil into saucepan and add garlic clove. Place over moderate heat. Remove garlic when oil is heated. Add onion and simmer gently for three minutes. Add flour and blend well. Then add milk gradually and cook, stirring constantly, until thick. Stir in Worcestershire sauce, salt, shrimp, and parsley. Heat and pour into oiled scallop shells. Heat the one tablespoon of Planters Peanut Oil. Stir in bread crumbs and sprinkle over shrimp. Bake in a very hot oven (450° F) for 8 to 10 minutes.

Tomato Cheese Toast

(Serves 6)

3 tablespoons onion, chopped
½ cup green pepper, chopped
4 tablespoons Planters Peanut Oil
2 cups tomato sauce
2 tablespoons flour
1 teaspoon salt
Dash of pepper
6 slices bread
6 slices cheese
Parsley

Sauté onion and green pepper in two tablespoons of the Planters Peanut Oil over moderate heat for about five minutes. Stir in tomato sauce. Mix flour and seasonings with remaining two tablespoons Planters Peanut Oil and add to sauce. Bring to boil. Butter bread on one side and toast under broiler until golden brown. Then cover other side of toast with a slice of cheese and melt under broiler. Spoon tomato sauce over toast and garnish with parsley.

Scalloped Onions and Peanuts

(Serves 6)

6 medium-sized onions
2 tablespoons Planters Peanut Oil
1 tablespoon flour
1 cup milk
½ teaspoon salt
1 cup Planters Peanuts, ground
1 cup buttered bread crumbs

Peel and slice onions and cook in salted water until tender. Pour Planters Peanut Oil in frying pan and place over moderate heat. Stir in flour. Add milk gradually, stirring constantly. Cook until smooth and creamy. Add salt. Arrange alternate layers of the onion, ground peanuts and the sauce in an oiled casserole. Top with the buttered crumbs. Bake in a moderate oven (350° F) for about 25 minutes or until top is browned. Serve in casserole.

Veal Timbales

(Serves 6)

3 cups ground cooked veal
2 eggs, slightly beaten
1½ teaspoons salt
¼ teaspoon pepper
3 cups soft bread crumbs
2 tablespoons prepared horseradish
2 tablespoons onion, minced
⅓ cup Planters Peanut Oil
Parsley Sauce

Mix veal, egg, one-half teaspoon salt and pepper. Line six well-oiled ramekins or custard cups with the mixture, leaving centers for dressing. Combine bread crumbs, horseradish, the remaining one teaspoon salt, onion and Planters Peanut Oil. Mix thoroughly and press dressing in center of ramekins. Bake in a moderate oven (350° F) for about 30 minutes. Serve with Parsley Sauce made with Planters Peanut Oil.

Southern Rice Casserole

(Serves 6)

2 tablespoons green pepper, chopped
¼ cup Planters Peanut Oil
4 tablespoons flour
2 cups milk
1 teaspoon salt
¼ cup Planters Peanuts, chopped
½ cup cheese, grated
2 tablespoons pimiento, chopped
3 cups cooked rice
Parsley
Hard cooked egg slices

Sauté green pepper in Planters Peanut Oil over moderate heat. Blend in flour. Add milk gradually while stirring constantly. Cook until thickened, about five minutes. Add salt, Planters Peanuts, cheese and pimento. Heat thoroughly. Pour over the hot cooked rice which has been placed in an oiled casserole. Garnish with sprigs of parsley and hard cooked egg slices.

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PLANTERS PEANUT OIL is a highly refined, bland oil. It has NO PEANUT TASTE—NO PEANUT ODOR.

SECTION "E"... *Deep Fat Frying...*

The secret of true perfection in deep-fried foods lies in your selection of an oil which will form a golden crust instantly. PLANTERS PEANUT OIL is ideal for deep frying for this reason: you can heat PLANTERS PEANUT OIL to so much higher a temperature without smoking or scorching, that the minute food is dropped into it, an even, brown, crisp coating is formed which seals in goodness and seals out oil and sogginess. This quick-heating oil cooks food rapidly and thoroughly. The most delectable bits of crispness you ever tasted. And you use it with the sure knowledge that it is practically the most digestible of all cooking fats.

So, if you have hesitated about cooking foods in deep fat because it was too much trouble, try the easy PLANTERS PEANUT OIL way. The oil is always ready to use, it heats so quickly, and assures you of marvelous results. You can use the oil repeatedly, as it does not retain odors. Your family will heap praises on you and call for more — and more — deep-fried foods, fried with PLANTERS HI-HAT PEANUT OIL. Try some of these tested recipes.

NOTE: *To test frying temperatures, drop a one-third inch cube of bread into hot* PLANTERS PEANUT OIL. *If it fries golden brown in* 20 *seconds, the temperature is* 390° *F. If it takes* 40 *seconds, the temperature is* 370° *F.*

French Fried Carrots

(Serves 6)

12 young tender carrots
Planters Fritter Batter I
Deep hot Planters Peanut Oil

Scrape young carrots and cook in boiling salted water about ten minutes until just tender. Drain well and dip in Planters Fritter Batter. Fry in deep Planters Peanut Oil (370° F) until browned. Drain on absorbent paper.

Croustades

Cut bread in slices about two inches thick. Shape into rounds by cutting off corners. Hollow out centers with a sharp knife. Fry in deep Planters Peanut Oil (390° F) until golden brown. Drain on absorbent paper.

Croustades are a delicious substitute for pastry shells. Serve filled with creamed meat, fish or vegetables.

French Fried Sweet Potatoes

(Serves 6)

6 medium-size sweet potatoes
Deep hot Planters Peanut Oil

Cook sweet potatoes in boiling water until tender. Peel and cut into lengthwise strips. Fry in deep Planters Peanut Oil (390° F) until golden brown. Drain on absorbent paper, sprinkle with salt and serve at once.

Sweet Potato Surprises

(Makes eight balls)

2 cups sweet potatoes, mashed
1 egg, beaten
½ teaspoon salt
Dash of pepper
8 marshmallows
½ cup cornflakes, crushed
Deep hot Planters Peanut Oil

Boil and peel sweet potatoes. Mash well. When partly cool, add egg and seasonings. With floured hands, mold into eight round balls with a marshmallow hidden inside. Roll in crushed cornflakes and fry in deep Planters Peanut Oil (370°F) until nicely browned. Drain on absorbent paper.

Meat and Potato Croquettes

Makes 6-8 Croquettes

1 cup cooked meat, ground
½ teaspoon salt
¼ teaspoon pepper
1 teaspoon onion juice
2 tablespoons parsley, minced
4 cups mashed potatoes
2 eggs
4 tablespoons water
Finely ground dry bread crumbs
Deep hot Planters Peanut Oil
Bacon slices

Use leftover meat. Add salt, pepper, onion juice and parsley to mashed potatoes. Shape about one-fourth cup of mixture into a flat patty. Place about one tablespoon of the ground meat in center of patty. Roll potato around meat making an oblong croquette. Cover meat completely. Beat eggs and combine with water. Roll each croquette in crumbs, then in egg and again in crumbs. Fry in deep Planters Peanut Oil (370° F) until golden brown. Drain on absorbent paper. Serve with crisp bacon slices.

French Fried Asparagus

(Serves 5-6)

1 can asparagus tips, about two dozen tips
1 egg
2 tablespoons water
1 cup finely ground dry bread crumbs
Deep hot Planters Peanut Oil

Drain asparagus tips. Dip in beaten egg combined with the water and roll in fine crumbs. Fry in deep Planters Peanut Oil (370° F) until a delicate brown. Drain on absorbent paper. Serve about four pieces on a slice of toast and pour the following Cheese Sauce over them.

CHEESE SAUCE

1 tablespoon Planters Peanut Oil
2 tablespoons flour
¼ teaspoon salt
1 cup milk
½ cup cheese, grated

Heat Planters Peanut Oil. Stir in flour and salt. Add milk gradually, stirring constantly and cook until thickened. Add cheese and continue cooking over hot water until cheese is melted.

French Fried Onions

(Serves 6)

3 medium-sized Burmuda onions
Planters Fritter Batter I
Deep hot Planters Peanut Oil

Slice onions about one-fourth inch thick. Separate slices into rings and dip in fritter batter. Fry in deep Planters Peanut Oil (370° F) until golden brown. Drain on absorbent paper.

COURTESY BETTER HOMES & GARDENS

Corn Fritters

(Makes 12-15 Fritters)

2 eggs
1⅔ cups cooked or canned whole-kernel corn
1¼ cups all-purpose flour
1 teaspoon baking powder
1½ teaspoons salt
Deep hot Planters Peanut Oil

Beat eggs and stir in corn. Sift flour, measure and sift again with baking powder and salt. Combine beaten eggs and corn with flour mixture. Drop by teaspoonfuls into deep Planters Peanut Oil (370° F) and fry until golden brown. Drain on absorbent paper. Serve with butter, syrup or jelly.

Orange Drop Doughnuts

(Makes about 3½ dozen)

2½ cups all-purpose flour
½ teaspoon salt
2 teaspoons baking powder
½ cup sugar
½ cup orange juice
¼ cup Planters Peanut Oil
Grated rind of one orange
2 eggs beaten
Deep hot Planters Peanut Oil
Powdered sugar

Sift flour, measure and sift again with rest of dry ingredients. Add orange juice, Planters Peanut Oil, grated rind and eggs. Beat well. Drop from a teaspoon in deep Planters Peanut Oil (370° F) and fry until well browned. Drain on absorbent paper. Dust with powdered sugar.

French Fried Potatoes

(Serves 6)

6 medium-sized white potatoes
Deep hot Planters Peanut Oil

Wash and pare potatoes. Cut in lengthwise strips about three-eighths inch thick. Rinse well in cold water, drain and dry between towels. Place a few at a time in a wire basket and plunge into deep Planters Peanut Oil (390° F). Fry until golden brown. Drain on absorbent paper, sprinkle with salt and serve immediately.

Doughnuts

(Makes three dozen doughnuts)

3 eggs
2 tablespoons Planters Peanut Oil
1 cup milk
1 cup sugar
4½ cups all-purpose flour, about
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon nutmeg, grated
Deep hot Planters Peanut Oil

Beat eggs. Stir in Planters Peanut Oil, milk and sugar. Sift flour, measure out two cups and sift again with baking powder, salt and nutmeg. Add to egg mixture and beat until smooth. Then add enough more flour to make a soft dough. Stir until well blended. Roll out on floured board to one-half inch thickness and cut with doughnut cutter. Fry in deep Planters Peanut Oil (370° F) turning frequently until golden brown. Drain on absorbent paper. Sprinkle with spiced sugar or dip in vanilla glaze.

Spiced Sugar

Blend one-half cup granulated sugar, one-half teaspoon cinnamon, one-half teaspoon cloves, and one-fourth teaspoon allspice.

Vanilla Glaze

Blend two cups confectioners sugar, one teaspoon vanilla and three tablespoons hot milk.

Fried Scallops

(Serves 6-8)

1 quart scallops
2 tablespoons Planters Peanut Oil
4 tablespoons lemon juice
½ teaspoon salt
1 egg
2 tablespoons water
1 cup finely ground dry bread crumbs
Deep hot Planters Peanut Oil

Drain scallops. Make a dressing by mixing together the Planters Peanut Oil, lemon juice and salt. Place scallops in dressing and let stand about one hour. Drain again. Beat egg and combine with the water. Dip the scallops one at a time in egg and then in the crumbs. Fry a few at a time in deep Planters Peanut Oil (370° F). Remove when golden brown and drain on absorbent paper.

Cruller Squares

(Makes about 30 squares)

1 egg
1 tablespoon Planters Peanut Oil
1 tablespoon sugar
⅓ cup sour milk
1½ cups all-purpose flour, about
¼ teaspoon soda
¼ teaspoon salt
¾ cup cheese, grated
Deep hot Planters Peanut Oil

Beat egg and beat in Planters Peanut Oil, sugar and milk. Sift flour, measure out one cup and sift again with soda and salt. Mix in grated cheese. Add to egg mixture and mix until well blended. Stir in enough more flour to make a soft dough. Turn out onto floured board and roll to about one-fourth inch thickness. Cut into one inch squares with a sharp knife. Fry in deep Planters Peanut Oil (370° F) until browned. Drain on absorbent paper. Serve with salads or at afternoon tea.

Apple Fritters

(Makes 12-15 Fritters)

1 egg
⅓ cup milk
1 cup all-purpose flour
1½ teaspoons baking powder
3 tablespoons sugar
¼ teaspoon salt
1 cup apples, diced
Deep hot Planters Peanut Oil

Beat egg and add milk. Sift flour, measure and sift again with baking powder, sugar and salt. Add to beaten egg and milk. Stir in apples. Drop by teaspoonfuls in deep Planters Peanut Oil (370° F) and fry until golden brown. Drain on absorbent paper. Serve with maple syrup, Lemon Sauce or sprinkled with powdered sugar.

Cauliflower Fritters

(Serves 6)

1 large head cauliflower
Planters Fritter Batter II
Deep hot Planters Peanut Oil

Separate cauliflower into flowers and immerse in cold water a few minutes. Drop into boiling salted water and cook about five minutes until just tender. Dip in Planters Fritter Batter II, then drain lightly. Fry in deep Planters Peanut Oil (370° F) until golden brown. Drain on absorbent paper.

Planters Fritter Batter I

1⅓ cups all-purpose flour
¼ teaspoon salt
2 teaspoons baking powder
1 egg
⅔ cup milk

Sift flour, measure and sift again with salt and baking powder. Beat egg and milk together. Combine mixtures and stir until blended. Use as a coating on any uncooked large fruit or vegetable in deep fat frying.

Planters Fritter Batter II

1 egg, separated
1 tablespoon Planters Peanut Oil
¼ teaspoon salt
½ cup milk
½ cup all-purpose flour, sifted
1 tablespoon granulated sugar

Beat egg yolk. Add Planters Peanut Oil, salt and about one-half of the milk. Add flour and sugar beating until smooth. Then stir in remaining milk. Fold in stiffly beaten egg white. Use as a coating on uncooked fruits and vegetables in deep fat frying.

Carrot Chips

(Serves 6)

6 large carrots
Deep hot Planters Peanut Oil

Scrape or peel large carrots. Cut crosswise into round chips about one-eighth inch thick. Fry in deep Planters Peanut Oil (390° F) until they are golden brown. Drain on absorbent paper. Serve at once.

Sugar Puffs

(Makes about two dozen puffs)

1 egg
⅛ teaspoon salt
1 tablespoon milk
1 cup all-purpose flour, about
Deep hot Planters Peanut Oil
Confectioners sugar
Cinnamon

Beat together egg, salt and milk. Add enough flour to make a stiff dough. Stir until blended. Turn out on slightly floured board and roll until as thin as paper. Cover with clean towel and leave for a half hour to dry. Cut in one and one-half inch squares. Fry in deep Planters Peanut Oil (370° F) until a delicate brown. Drain on absorbent paper While hot, sprinkle with confectioners sugar and cinnamon.

Irish Potato Puffs

(Serves 4)

2 eggs, well beaten
2 cups left-over mashed potatoes
4 strips bacon, fried crisp
Deep hot Planters Peanut Oil

Beat eggs and potatoes together thoroughly. Add crumbled bacon. Add salt and pepper, if needed. Drop mixture by spoonfuls into deep Planters Peanut Oil (370° F) and fry until golden brown. Drain on absorbent paper.

Banana Fritters

(Serves 6)

6 bananas
2 tablespoons lemon juice
Planters Fritter Batter II
Deep hot Planters Peanut Oil

Peel bananas. Cut in two lengthwise and cut crosswise. Dip in lemon juice and drain. Then dip in fritter batter and fry in deep Planters Peanut Oil (370° F) until golden brown. Drain on absorbent paper. Serve with meat, or top with Lemon Sauce and serve as a dessert.

Oyster Fritters

(Serves 4)

1 cup all-purpose flour
¼ teaspoon salt
⅛ teaspoon pepper
¼ cup milk
¼ cup oyster liquor
2 eggs, well beaten
1 dozen large oysters
Deep hot Planters Peanut Oil

Sift flour, measure and sift again with salt and pepper. Slowly stir in milk and oyster liquor, and beat until smooth. Then add well beaten eggs. Dip oysters in this batter and fry in deep Planters Peanut Oil (370° F) until golden brown. Drain on absorbent paper and serve hot.

French Fried Pineapple

(Serves 6)

6 rings canned pineapple
1 egg
2 tablespoons water
1 cup finely ground dry bread crumbs
Deep hot Planters Peanut Oil

Drain pineapple rings. Beat egg and combine with water. Dip pineapple rings in egg and then in crumbs. Fry in deep Planters Peanut Oil (370° F) until delicately browned. Drain on absorbent paper. Serve with meat or cover with sauce and serve as a dessert.

Fried Shrimp in Batter

(Serves 6)

1½ pounds fresh green shrimp
1 cup flour
1½ teaspoons baking powder
½ teaspoon salt
1 egg, slightly beaten
⅔ cup milk
1 tablespoon Planters Peanut Oil
Deep hot Planters Peanut Oil

Peel and vein shrimp leaving tails on. Sift flour, measure and sift again with baking powder and salt. Combine beaten egg, milk and Planters Peanut Oil. Stir into dry ingredients mixing just enough to blend. Coat prepared shrimp with the batter and drop into deep Planters Peanut Oil (370° F) and fry until well browned. Drain on absorbent paper.

Leaving the tails on the shrimps makes them suitable for serving as "finger dainties" at a buffet supper or cocktail party. The fried shrimp are held by the tails and dipped into individual cups filled with equal parts of Soy Sauce and hot chicken broth.

Chicken or Turkey Croquettes

(Makes 6-8 Croquettes)

2 tablespoons Planters Peanut Oil
2 teaspoons onion, minced
4 tablespoons flour
1 teaspoon salt
⅛ teaspoon pepper
1 cup milk
2 cups left-over cooked chicken or turkey, minced
1 teaspoon parsley, minced
Finely ground dry bread crumbs
1 egg
2 tablespoons milk or water
Deep hot Planters Peanut Oil
Parsley sprigs

Heat Planters Peanut Oil, add minced onion and fry until lightly browned. Blend in flour, salt and pepper. Add milk gradually and cook stirring constantly until mixture thickens. Then add turkey or chicken and parsley. Chill thoroughly. Form into croquettes. Roll in crumbs, then in beaten egg combined with the water and again in crumbs. Fry in deep Planters Peanut Oil (370° F) until golden brown. Drain on absorbent paper. Arrange attractively on hot platter and garnish with sprigs of parsley.

COURTESY BETTER HOMES & GARDENS

SECTION "F"...*Savory Sauces*...

One of the surest ways to perk up your family's appetite is by using interesting and piquant sauces for your well prepared dishes. Each savory sauce imparts a delightfully different taste to basic ingredients and lends variety to your meals. These exciting flavors stimulate digestion and the colors please the eye. Sauces point up and complement the natural flavors of the foods.

You'll want to use PLANTERS PEANUT OIL in making these delicious sauces, for the secret of a good sauce is in the oil you use. PLANTERS HI-HAT OIL brings out the goodness of other ingredients and combines them in an agreeable singleness of flavor. It adds no taste of its own, but does add richness and smoothness.

So treat your family to new taste thrills by adding a different sauce to favorite dishes. The small, extra effort in preparing these variated and stimulating sauces will bring large returns in happiness and satisfaction.

No peanut taste — no peanut odor.

Tomato Sauce

(Makes 1½ cups)

- 1 No. 2 can tomatoes
- 3 slices onion
- 3 whole peppercorns
- 3 whole cloves
- 1 bay leaf
- 2 tablespoons Planters Peanut Oil
- 2 tablespoons flour

Simmer together tomatoes, onions, peppercorns, cloves, and bay leaf for about 15 minutes. Press through sieve. Blend Planters Peanut Oil with the flour and place over moderate heat. Add tomato mixture and cook, stirring constantly, until thick. Serve with hamburgers, fish or meat loaf.

Mock Hollandaise

(Makes three-fourths cup)

- 6 tablespoons Planters Peanut Oil
- 1 tablespoon cornstarch
- ½ teaspoon salt
- ⅛ teaspoon white pepper
- ½ cup hot milk
- 2 egg yolks
- 1 tablespoon lemon juice

Blend together Planters Peanut Oil, cornstarch, salt and pepper in top of double boiler. Add hot milk gradually and cook over hot, not boiling, water. Beat egg yolks and blend in lemon juice. Pour hot oil mixture onto the beaten egg yolks. Blend well. Return to top of double boiler and continue to cook, stirring constantly, until smooth and thickened. Serve over asparagus, broccoli or artichokes.

Creamy White Sauce

(Makes one cup)

- 2 tablespoons Planters Peanut Oil
- 2 tablespoons flour
- ½ teaspoon salt
- Dash of pepper
- 1 cup milk

Blend Planters Peanut Oil, flour, salt and pepper in top of double boiler. Place over moderate heat. Add milk gradually, stirring constantly. Continue to cook over boiling water until smooth and thickened. Stir constantly.

To make a thin white sauce, use one tablespoon Planters Peanut Oil, one tablespoon flour with one cup milk.

To make a thick white sauce, use three tablespoons Planters Peanut Oil, three tablespoons flour with one cup milk.

Sweet Sour Sauce for Beets

(Makes one cup)

- 2 tablespoons sugar
- ½ teaspoon salt
- 2 tablespoons cornstarch
- 2 tablespoons vinegar
- 2 tablespoons Planters Peanut Oil
- Few drops Tabasco sauce
- 1 cup stock or beet juice from canned beets

Blend sugar, salt and cornstarch. Stir in vinegar, Planters Peanut Oil, Tabasco sauce and stock or beet juice. Cook, stirring constantly, until smooth and thickened. Serve over hot diced beets.

Lemon Sauce

(Makes scant one-half cup)

⅓ cup Planters Peanut Oil
1 teaspoon mustard
¼ teaspoon salt
¼ teaspoon pepper
1 teaspoon Worcestershire sauce
1 tablespoon lemon juice
1 teaspoon parsley, minced

Blend together all ingredients and heat. Serve as a sauce on broiled steak or fish or cooked vegetables.

Currant Jelly Sauce

(Makes one cup)

2 tablespoons Planters Peanut Oil
2 tablespoons cornstarch
¼ teaspoon salt
⅓ cup water
⅔ cup currant jelly
1 tablespoon lemon juice

Combine all ingredients and beat smooth with rotary egg beater. Cook over moderate heat about five minutes or until thick. Serve with lamb chops.

Devil Sauce

(Makes one cup)

3 tablespoons Planters Peanut Oil
3 tablespoons flour
¼ teaspoon salt
¾ cup meat stock or bouillon
4 tablespoons chili sauce
1 tablespoon parsley, minced

Blend Planters Peanut Oil, flour and salt. Stir in hot meat stock or bouillon, chili sauce and parsley. Cook over moderate heat for about five minutes or until thickened. Serve with steak or pork chops.

Spanish Sauce

(Makes one cup)

2 tablespoons Planters Peanut Oil
½ cup onions, sliced
½ bay leaf
1¼ cups canned tomatoes
1 teaspoon salt
¼ cup green pepper, diced
Dash of pepper
1 whole clove
½ teaspoon sugar
2 tablespoons flour
3 tablespoons water

Heat Planters Peanut Oil, add onions and simmer until tender. Add all remaining ingredients except flour and water. Cover and simmer 30 minutes. Blend flour and water to a smooth paste. Add to tomato mixture and cook until thickened. Remove bay leaf and clove. Continue cooking for a few minutes. Serve over spaghetti, omelet, croquettes, meat loaf, hamburgers or fish.

Vinaigrette Sauce

(Makes one-half cup)

½ cup Planters French Dressing
1 tablespoon onion or chives, chopped
1 teaspoon Worcestershire sauce
Few drops Tabasco sauce

Blend all ingredients and heat. Pour over hot cooked brussel sprouts, shredded cabbage, green beans or kale.

Parsley Sauce

(Makes one cup)

1 cup Creamy White Sauce
2 tablespoons parsley, minced
1 teaspoon lemon juice

Blend together White Sauce (made with Planters Peanut Oil), parsley and lemon juice. Heat and serve with either fish or vegetables.

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PLANTERS HI-HAT PEANUT OIL has *no peanut taste or odor.* It adds no flavor of its own — but you'll be delighted at the subtle way it enriches other flavors.

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SECTION "G"...*Baking...*

In modern baking, one of the main secrets of success is the shortening you use. And here, especially, PLANTERS PEANUT OIL comes into its own. It's always ready. Quick to use. Produces wonderful results, the easy way. Gone is tiresome, inaccurate measuring. Gone is the tedious method of creaming the shortening for cakes and cookies. Just BEAT THE OIL INTO THE INGREDIENTS, as directed. Once you've tried this method of easy blending, you'll never change. The time you save is amazing. You can whip together delectable cakes and other desserts in no time! Fine, even texture! Light and luscious delicacies!

PLANTERS HI-HAT PEANUT OIL is marvelous for muffins, rolls, biscuits and quick-breads. No melting. This liquid shortening is ready to use. And you measure more accurately, for better baking.

Your kitchen will be the most popular place in the house when the aroma gets around. And a meal climaxed with one of these scrumptious desserts will make you the cook most likely to succeed.

Raisin Spice Cake

¼ cup Planters Peanut Oil
1 cup brown sugar, firmly packed
1 cup raisins
1 cup water
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon salt
½ teaspoon baking powder
2¼ cups all-purpose flour
1 teaspoon soda
2 tablespoons warm water
Cream cheese

Mix Planters Peanut Oil, brown sugar, raisins, water, cinnamon, cloves and salt in saucepan. Bring to boil and let cool. Sift flour, measure and sift again with the baking powder. Dissolve soda in the warm water. Add to saucepan alternately with flour, stirring until well blended. Bake in an oiled eight inch square pan in a moderately hot oven (375°F) for about 30 minutes. Frost with a cream cheese frosting.

Planters Plantation Cake

Sift together into large bowl:
- 3 cups sifted cake flour
- ¾ cup sugar
- 2 teaspoons double action baking powder
- ½ teaspoon salt

Beat until very thick in smaller bowl:
- 2 eggs, gradually beating in
- ¾ cup sugar

Add all at one time to large bowl:
- 1 cup milk
- ½ cup Planters Peanut Oil
- 1 teaspoon vanilla

Beat until smooth (about 100 strokes).

Fold in egg mixture from smaller bowl, (about 40 strokes). Pour into two nine-inch lined and oiled cake pans. Bake in a moderately hot oven (375° F) for about 25 minutes. Cool. Remove from pans.

Fill with Pineapple Filling and frost with Planters Fluffy White Icing.

Decorate with a ring (about one inch wide) of Pineapple Filling around top of cake.

PINEAPPLE FILLING
- 1 tablespoon cornstarch
- ¼ cup sugar
- 1 cup crushed pineapple
- 1 teaspoon lemon juice

Mix cornstarch and sugar. Add crushed pineapple. Cook until smooth and thickened. Add lemon juice. Cool, and spread between layers of cake.

Fluffy White Icing

- ¼ cup Planters Peanut Oil
- 3 cups confectioners sugar
- ½ teaspoon salt
- 1 teaspoon vanilla
- 2 egg whites

Combine Planters Peanut Oil, one cup of the sugar, salt and vanilla. Beat until light and fluffy. Beat egg whites. Stir in rest of sugar. Blend the two mixtures together. Add more sugar if necessary. Frost top and sides of cake.

Peanut Brownies

(Makes 16 two-inch square brownies)
- 1 cup sugar
- ¼ teaspoon salt
- 2 eggs
- 2 squares baking chocolate, melted
- ½ teaspoon vanilla
- ¼ cup Planters Peanut Oil
- ¾ cup all-purpose flour, sifted
- ⅓ cup Planters Peanuts, chopped

Blend sugar, salt, eggs, chocolate, and vanilla. Add Planters Peanut Oil alternately with flour to sugar mixture. Stir in Planters Peanuts. Spread batter into a well oiled eight inch square pan. Bake 30 minutes. Cut into squares when partially cool.

Baby Cream Puffs

(Makes 24 tiny puffs)
- 1 cup water
- ½ cup Planters Peanut Oil
- ¼ teaspoon salt
- 1 cup all-purpose flour, sifted
- 4 eggs

Bring water, Planters Peanut Oil and salt to the boiling point. Add flour all at once, stirring vigorously until mixture follows the spoon around the pan. Remove from heat and add eggs, one at a time, beating well after each addition. Drop batter from a teaspoon onto an oiled baking sheet. Bake in a hot oven (450° F) for 10 minutes. Then reduce to a slow oven (325° F) and bake about 20 minutes longer. When cool, slit and fill.

CREAM PUFF FILLING
- ⅔ cup heavy cream, whipped
- 2 (3 ounce) packages cream cheese
- Dash of salt

Blend together whipped cream, cheese and salt. Fill cream puff. Serve dusted with confectioners sugar.

Plain Muffins

(Makes one dozen)
- 2 cups all-purpose flour, sifted
- 3 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 egg, well beaten
- 1 cup milk
- 3 tablespoons Planters Peanut Oil

Sift together all dry ingredients into bowl. Combine remaining ingredients and add all at once to the dry mixture. Stir until just mixed. Batter will have a lumpy appearance. Fill oiled muffin tins two-thirds full and bake in hot oven (400° F) about 25 minutes.

For variation add one-fourth cup chopped Planters Peanuts, one-half cup diced cheese or one-half cup chopped fruit to the dry ingredients before mixing.

BETTY CROCKER'S (of General Mills) Orange Chiffon Cake

Preheat oven (see pan sizes and temperatures below). SIFT an ample amount of SOFTASILK Cake Flour onto a square of paper.

LARGE CAKE — 16 to 20 Servings	SMALL CAKE — 8 to 10 Servings

STEP 1—MEASURE (level measurements thruout) and SIFT together into mixing bowl:

2¼ cups *sifted* SOFTASILK Cake Flour (spoon lightly into cup, don't pack)	1⅛ cups (1 cup plus 2 tbsp.) *sifted* SOFTASILK Cake Flour (spoon lightly into cup, don't pack)
1½ cups sugar	¾ cup sugar
3 tsp. baking powder	1½ tsp. baking powder
1 tsp. salt	½ tsp. salt

MAKE a well and add in order:

½ cup Planters Peanut Oil	¼ cup Planters Peanut Oil
5 unbeaten egg yolks (medium-sized)	2 unbeaten egg yolks (medium-sized)
¾ cup cold water	⅜ cup (¼ cup plus 2 tbsp.) cold water
grated rind of 2 oranges (about 3 tbsp.)	grated rind of 1 orange (about 1½ tbsp.)

BEAT with spoon until *smooth*

STEP 2 — MEASURE into *large* mixing bowl:

1 cup egg whites (7 or 8)	½ cup egg whites (4 whites)
½ tsp. cream of tartar	¼ tsp. cream of tartar

WHIP until whites form *very stiff* peaks. They should be much stiffer than for angel food or meringue. DO NOT UNDERBEAT.

STEP 3 — POUR egg yolk mixture gradually over whipped egg whites — *gently* folding with rubber scraper *just* until blended. DO NOT STIR. POUR into *ungreased* pan immediately.

BAKE

10-in. tube, 4-in. deep—325°—55 min., then — 350° — 10 to 15 min.	8 x 8 x 2-in. or 9 x 9 x 2-in. square — 350° — 30 to 35 min.
9 x 13 x 2-in. oblong — 350° — 45 to 50 min.	5 x 10 x 3-in. loaf — 325° — 50 to 55 min.
	9-in. tube, 3½-in. deep—325°—50 to 55 min.

When cake is done, top springs back when *lightly* touched.

Immediately turn pan upside down, placing tube part over neck of funnel or bottle, or resting edges of square, oblong, or loaf pans on 2 other pans.

Let hang, free of table, until cold. Loosen from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen.

Note: If desired, all or part orange juice may be substituted for water. Bake 10-in. tube cake 65 to 70 min. at 325°.

"No-Knead" Yeast Rolls

(Makes about two dozen medium-size rolls)

- ¼ cup Planters Peanut Oil
- 1 cup lukewarm water
- 1 tablespoon sugar
- 2 teaspoons salt
- 1 package yeast, compressed or dry granular
- 1 egg, beaten
- 3½ cups all-purpose flour, sifted

Combine Planters Peanut Oil, water, sugar and salt. Add yeast. (If dry granular yeast is used, let stand 10 minutes). Blend in egg. Add flour. Mix until dough is well blended and soft. Make into rolls or round dough into a ball and place in a greased bowl. Cover and store in refrigerator for a few hours or for a day or so.

To make rolls, roll dough on a well-floured board and cut in desired shapes or shape dough into rounds for pan or cloverleaf rolls. Place in greased pans. Brush tops with Planters Peanut Oil and cover lightly with a clean cloth. Let shaped rolls rise in a warm place until double in bulk. Bake in hot oven (425° F) for 15 to 20 minutes or until rolls are delicately browned. Serve piping hot.

Planters Meringue Squares

(Makes 32 two-inch squares)

- 2 cups all-purpose flour
- ½ teaspoon salt
- 1 teaspoon baking powder
- ¼ teaspoon soda
- 2 eggs, separated
- 1 cup brown sugar, firmly packed
- ¾ cup Planters Peanut Oil
- 1 teaspoon vanilla
- ½ cup Planters Peanuts
- ½ cup grated chocolate
- ½ cup granulated sugar

Sift flour, measure and sift again with salt, baking powder and soda. Beat egg yolks until thick. Then beat in brown sugar, Planters Peanut Oil and vanilla. Stir in sifted dry ingredients. Spread out about one-fourth inch thick in two oiled eight inch square pans. Sprinkle Planters Peanuts and chocolate evenly over top. Then beat egg whites until stiff. Gradually add granulated sugar while continuing to beat. Spread meringue out evenly over top of peanuts and chocolate. Bake in a slow oven (325° F) about 40 minutes or until delicately browned. Cool and cut into squares.

Planters Chocolate Cake

Sift together into large bowl:

- 2½ cups sifted cake flour
- ¾ cup sugar
- 2 teaspoons double action baking powder
- ½ teaspoon salt

Beat until very thick in smaller bowl:

- 2 eggs, gradually beating in
- ¾ cup sugar

Add all at one time to large bowl:

- 4 squares (4 ounces) baking chocolate, melted
- 1 cup milk
- ½ cup Planters Peanut Oil
- 1 teaspoon vanilla

Beat until smooth (about 100 strokes). Fold in egg mixture from smaller bowl (about 40 strokes). Pour into two nine-inch lined and oiled cake pans. Bake in a moderate oven (375° F) for about 25 minutes. Frost with Creamy Chocolate Fudge Frosting.

Creamy Chocolate Fudge Frosting

(Will frost two nine-inch layers)

- 1½ cups granulated sugar
- ¾ cup cold water
- 1 tablespoon white corn syrup
- ⅛ teaspoon salt
- 4 squares baking chocolate, melted
- ¼ cup Planters Peanut Oil
- 1 teaspoon vanilla

Combine sugar, water, corn syrup and salt in small saucepan. Bring to boil quickly while stirring gently. Then boil without stirring to 232° F, or until a little of the mixture forms a very soft ball when dropped in cold water. Remove and cool to 110° F, or until lukewarm. Then melt chocolate in medium saucepan over low heat, stir in the Planters Peanut Oil and vanilla. When syrup has cooled to lukewarm, add to chocolate mixture while stirring constantly. Continue to stir until smooth, thickened, and of a spreading consistency. Chopped Planters Peanuts may be added, if desired.

Baking Powder Biscuits

(Makes about twelve 2½-inch biscuits)

- 2 cups all-purpose flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ⅓ cup Planters Peanut Oil
- ⅓ cup milk

Sift flour, measure, add baking powder and salt and sift again into bowl. Slowly add Planters Peanut Oil, mixing lightly. Add milk all at once and stir only until ingredients are mixed. Turn out onto a floured board, knead lightly and roll to about one-half inch thickness. Cut and place biscuits on an unoiled baking sheet. Bake in a hot oven (425° F) for about 15 minutes or until nicely browned.

Gingerbread

(Makes 16 pieces)

- 2½ cups all-purpose flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1½ teaspoons ginger
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- 1 cup light brown sugar, firmly packed
- 1 egg
- ½ cup Planters Peanut Oil
- ½ cup molasses
- 1 cup milk
- Lemon Sauce or whipped cream

Sift flour, measure and sift again with rest of dry ingredients. Beat egg, add Planters Peanut Oil, molasses, and milk. Add all at once to dry ingredients. Beat until smooth. Bake in a well oiled nine inch square pan in a moderate oven (350° F) for 35 to 40 minutes. Cut and serve with Lemon Sauce or whipped cream.

Planters Peanut Clusters

(Makes about 40 cookies)

- 1 egg
- ¾ cup brown sugar, firmly packed
- 1¼ cups all-purpose flour
- ½ teaspoon soda
- ¼ teaspoon salt
- ½ cup Planters Peanut Oil
- 2 teaspoons vanilla
- 1 cup Planters Peanuts, chopped

Beat egg and blend in sugar. Sift flour measure and sift again with soda and salt. Add to egg mixture alternately with the Planters Peanut Oil. Stir in vanilla and Planters Peanuts. Drop by teaspoonfuls on oiled cookie sheet. Bake in a moderately hot oven (375° F) for about seven minutes or until delicately browned.

For the artistic touch, arrange whole peanuts on top of each cookie before baking.

Planters Peanut Oil Pastry

(Makes two nine-inch pastry shells)

- 2 cups all-purpose flour
- ½ teaspoon double action baking powder
- ½ teaspoon salt
- ½ cup Planters Peanut Oil
- ¼ cup ice cold water, about

Sift flour, measure and sift again with baking powder and salt. Add Planters Peanut Oil gradually while gently cutting it into the flour mixture with a fork or pastry blender. Add only enough water to hold dough together when mixed with a fork. Shape into a ball. Divide in half and roll out on slightly floured board. Fit pastry into pan, prick generously and bake in a hot oven (425° F) for about 15 minutes or until delicately browned.

Southern Corn Bread

(Makes 16 pieces)

- 1 cup all-purpose flour
- 1 teaspoon salt
- 3 teaspoons baking powder
- 2 tablespoons sugar
- ¾ cup yellow corn meal
- 2 eggs, beaten
- 1 cup milk
- ¼ cup Planters Peanut Oil

Sift flour, measure and sift again with salt, baking powder, and sugar. Stir in corn meal. Combine eggs, milk, and Planters Peanut Oil and add to dry ingredients. Beat until smooth. Bake in an oiled nine inch square pan in a hot oven (400° F) for about 30 minutes or until golden brown.

Oatmeal Loafers

(Makes three dozen large cookies)

- 1 cup all-purpose flour
- ½ cup sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1½ cups quick oatmeal
- ½ cup Planters Peanuts, chopped
- ¼ cup milk
- ½ cup Planters Peanut Oil
- 1 teaspoon vanilla
- 1 egg, beaten

Sift flour, measure and sift again with sugar, baking powder and salt. Add rest of ingredients all at one time. Mix well. Drop by spoonfuls on an oiled cookie sheet. Decorate tops with whole Planters Peanuts and bake in a moderately hot oven (375° F) for about 15 minutes.

Waffles

(Makes 8-10 waffles)

- 4 cups all-purpose flour
- 5 teaspoons baking powder
- 1 tablespoon sugar
- 1½ teaspoons salt
- 4 eggs
- 2 cups milk
- ⅓ cup Planters Peanut Oil

Sift flour, measure and sift again with baking powder, sugar and salt. Beat eggs. Stir in milk and Planters Peanut Oil. Add to dry ingredients all at one time and stir until just mixed. Bake on waffle iron according to manufacturer's directions. Serve with butter and syrup; top with fruit or ice cream; or use as a base for creamed chicken, vegetables, or fish.

Caramel Cottage Pudding

(Makes 16 squares)

- 1¼ cups flour
- ⅔ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 teaspoons cinnamon
- ½ teaspoon cloves
- ½ teaspoon nutmeg
- 1 egg
- ¼ cup Planters Peanut Oil
- ½ teaspoon vanilla
- ½ cup milk

Sift flour, measure and sift again with rest of dry ingredients. Beat egg. Add Planters Peanut Oil, vanilla and milk to beaten egg. Add liquid mixture to dry ingredients all at one time. Mix well. Bake in an oiled eight inch square pan in a moderately hot oven (375° F) for about 30 minutes. Serve with Caramel Sauce.

CARAMEL SAUCE

- 2 tablespoons Planters Peanut Oil
- 1 cup granulated sugar
- 1 cup brown sugar
- ½ teaspoon salt
- ½ cup milk

Combine all ingredients. Cook over low heat until a little of the mixture will form a soft ball when dropped into cold water. Remove from heat. Cool slightly. Serve over Cottage Pudding.

Hermits

(Makes 65 medium-size cookies)

- 3½ cups flour
- 2 cups brown sugar, firmly packed
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon soda
- 1 cup raisins
- ½ cup cocoanut
- ½ cup Planters Peanuts
- 2 eggs
- ¾ cup Planters Peanut Oil
- ½ cup cold coffee

Sift flour, measure and sift again with sugar, baking powder, salt and soda. Mix in raisins, cocoanut and Planters Peanuts. Beat eggs and stir in Planters Peanut Oil and coffee. Add all at once to dry ingredients. Stir until well blended. Drop by teaspoonfuls on a well oiled baking sheet. Bake in a moderately hot oven (375° F) for 12 to 15 minutes.

For Recipes that call for Solid Shortening . . .

If you have some favorite recipe that calls for a solid shortening, try it with PLANTERS PEANUT OIL. See how much better your results can be! But note this important difference: Because PLANTERS PEANUT OIL is richer than ordinary shortening, *be sure to use less of it* — usually about one-third less. If a recipe, for example, calls for a full cup of solid shortening, two-thirds of a cup of PLANTERS PEANUT OIL should be about right. That means economy too, you see, with PLANTERS.

SPECIAL NOTE:

If you are more accustomed to working with solid shortening, just put the PLANTERS PEANUT OIL in the freezing compartment of your refrigerator over night. Then you can handle it as you would any solid shortening. But remember — *use about one-third less.*

SECTION "H"... *Italian Dishes...*

Italian cooks have long used a neutral, light peanut oil for their famous Italian dishes. You, too, can capture the distinctive flavors of Italian cooking, if you use PLANTERS HI-HAT PEANUT OIL in preparing these favorite recipes. It's even finer and purer than the Italian oil.

You already know the secret of browning vegetables and meats in this pure, wholesome oil. Well, macaroni and spaghetti are triumphs of Italian cookery. PLANTERS PEANUT OIL in the boiling water is the trick. Just two tablespoons of oil to each gallon of water, and two tablespoons of salt, for each pound of macaroni or spaghetti. Drop the macaroni or spaghetti in the boiling water, stir occasionally, to prevent sticking, and when it's cooked — perfection! You'll be a real success.

Your friends and family will welcome the other nutritious Italian dishes that follow, made the Italian way.

Steak with Sauce

(Serves 2-3)

- ¼ cup Planters Peanut Oil
- ¼ cup vinegar
- ¼ teaspoon salt
- Dash pepper
- 1 pound round steak
- 1 cup tomato sauce
- Parsley

Mix together Planters Peanut Oil, vinegar, salt and pepper. Pour over steak and allow to stand for about two hours. Then simmer all over low heat until steak is about half cooked. Add tomato sauce and continue cooking until steak is tender. Serve sauce over steak and garnish with sprigs of parsley.

Scalloped Tomatoes-Potatoes

(Serves 5-6)

- 3 cups canned tomatoes
- 1 quart raw white potatoes, thinly sliced
- 2 cups onions, thinly sliced
- ¼ cup flour
- 1 tablespoon salt
- ⅛ teaspoon pepper
- ¼ cup Planters Peanut Oil
- Grated Italian cheese

Drain tomatoes and save the juice. Arrange potatoes, onions and tomatoes in layers. Sprinkle flour, salt and pepper over each layer. Pour Planters Peanut Oil and tomato juice over top layer. Bake in a moderate oven (350° F) for about 1½ hours or until potatoes are tender. Serve topped with grated Italian cheese.

Italian Meat Balls and Spaghetti

(Serves 4)

MEAT BALLS

- 1 pound round steak, ground
- 1 clove garlic, chopped
- 1 small onion, chopped
- 1 tablespoon parsley, minced
- 1 egg, beaten
- 1 teaspoon salt
- Dash of pepper
- 2 tablespoons Italian cheese, grated
- 2 tablespoons bread crumbs

SAUCE

- 4 tablespoons Planters Peanut Oil
- 1 No. 2½ can Italian tomatoes
- 1 can tomato paste
- 1 teaspoon salt
- ⅛ teaspoon allspice
- 1 8-ounce package spaghetti
- Grated Italian cheese

Mix together meat, garlic, onion, parsley, egg, salt, pepper, cheese and bread crumbs and shape into balls. Brown meat balls in heated Planters Peanut Oil. Then stir in tomatoes, tomato paste, salt and allspice. Continue cooking over low heat for about 2½ hours. Cook spaghetti according to manufacturer's directions. Drain and cover with tomato sauce. Sprinkle with grated cheese and top with meat balls. Serve with tossed green salad and Italian bread.

Risotto Al Verde

(*Risotto with vegetables*)

(Serves 6)

- ½ cup Planters Peanut Oil
- 1 pound fresh spinach, chopped
- ¼ pound string beans, chopped
- 1 cup carrots, grated
- 1 medium-size onion, chopped
- 1 clove garlic, chopped
- ½ teaspoon thyme
- 2 teaspoons salt
- 1 quart water
- 2 cups pre-cooked rice
- Grated Italian cheese

Pour Planters Peanut Oil into saucepan and place over moderate heat. Add spinach, string beans, carrots, onion, garlic, thyme and salt. Cook until onions are slightly browned. Add water and continue cooking for about 10 minutes. Then add rice cooked according to manufacturer's directions. Sprinkle with grated Italian cheese, if desired. Serve hot or cold as a side dish.

Crocchette Di Spinaci

(*Spinach Balls*)

(Serves 6)

- 2 pounds fresh spinach
- 1 cup bread crumbs
- 1 egg, beaten
- 1½ teaspoons salt
- ⅛ teaspoon pepper
- Finely ground dry bread crumbs
- Deep hot Planters Peanut Oil

Cut off tough stems and wash spinach thoroughly. Place in covered saucepan and cook until just tender (about seven min.). The water which clings to the leaves after washing usually provides enough moisture to keep the spinach from burning. Drain thoroughly. Mix bread crumbs, egg and seasonings with spinach. Form into balls and roll in bread crumbs. Fry in deep Planters Peanut Oil (370° F) until nicely browned. Drain on absorbent paper. Serve while hot.

Tomato and Mushroom Sauce

(Enough for 4 servings)

- ½ cup Planters Peanut Oil
- ½ cup onion, minced
- ¼ cup parsley, minced
- ½ cup celery, finely chopped
- 2 bay leaves
- 1 cup tomato paste
- 2 cups canned tomatoes
- 1 teaspoon salt
- ½ pound fresh mushrooms, sliced and parboiled

Pour Planters Peanut Oil into heavy frying pan and place over moderate heat. Add onions, parsley, celery and bay leaves. Fry gently until onions begin to brown. Then add the rest of the ingredients. Continue cooking over low heat for about two hours. Use as a sauce for spaghetti, ravioli and macaroni.

Frittelle All' Italiana

(*Italian Fritters*)

(Makes about 25 fritters)

- 2 cups water
- ¼ teaspoon salt
- 1 bay leaf
- 2 tablespoons Planters Peanut Oil
- 2 cups all-purpose flour, sifted
- ¼ cup of Cream of Wheat
- Deep hot Planters Peanut Oil

Add salt, bay leaf and Planters Peanut Oil to water and bring to a boil. Stir in flour and Cream of Wheat. Mix rapidly and continue to cook until mixture becomes smooth. Place on a well oiled board. Remove bay leaf from dough. When dough is cool enough to be handled, knead a few times and then roll it about one-half inch thick. Cut dough into strips about three inches long and one inch wide. Fry in deep Planters Peanut Oil(370° F) until golden brown. Prick fritters with prongs of a fork while frying. Drain on absorbent paper, sprinkle with salt and serve while very hot.

Spring Chicken a la Florentine

(Serves 4)

- Young spring chicken, about 2½ pounds
- 2 cups flour, sifted
- 3 teaspoons baking powder
- ½ teaspoon salt
- 2 eggs
- ½ cup milk
- Deep hot Planters Peanut Oil

Clean chicken and cut into pieces for serving. Cook in boiling salted water until almost tender. Cool thoroughly and dry the surface of each piece. Prepare batter by sifting flour, baking powder and salt together. Beat eggs with the milk and stir into dry ingredients. Dip each piece of chicken into batter and fry in deep Planters Peanut Oil (370° F) until golden brown. Drain on absorbent paper.

Eggplant Roma

(*Eggplant Roman Style*)

(Serves 4-5)

- 1 medium-size eggplant, about 1½ pounds
- 1 egg
- 2 tablespoons water
- ½ teaspoon salt
- ⅓ cup Planters Peanut Oil
- ¼ pound Italian cheese
- ¼ cup onions, minced
- 1 cup tomato sauce

Peel and cut eggplant into ¼ inch crosswise slices. Dip each slice in egg which has been beaten with the water and salt. Then saute slowly in Planters Peanut Oil until browned on both sides. Arrange the sauteed eggplant in stacks in a shallow baking dish with slices of cheese between and on top. Add onion to tomato sauce and heat. Then pour into baking dish around stacks of eggplant. Bake in a moderately hot oven (375° F) about 25 minutes or until cheese is melted and nicely browned.

Pizza

(Makes two 17x11 inch pans)

- 1 yeast cake
- 1 teaspoon sugar
- 2 tablespoons lukewarm water
- 2 cups scalded milk, cooled to lukewarm
- 2 cups all-purpose flour, sifted

Crumble yeast with a fork. Add sugar and water and mix until yeast is liquid. Add milk and flour. Beat until smooth. Cover and let stand in warm place until light and double in bulk, about one hour.

Then add:

- ½ cup Planters Peanut Oil
- 1 teaspoon salt
- 4 cups flour, about

Mix together thoroughly. Toss out onto well floured board and knead about 10 minutes until smooth and satiny. Place in bowl and again let rise until double in bulk. Divide dough and roll out on floured board until about ½ inch thickness. Press out with finger, if needed. Place on oiled pan.

Mix together:

- 2 No. 2½ can tomatoes, drained
- 2 teaspoons salt
- 1 garlic clove, chopped
- 1 teaspoon thyme

Spread out evenly over dough.

Then sprinkle the following on the tomato mixture:

- ½ cup grated Italian cheese
- ¼ cup Planters Peanut Oil

Bake in moderately hot oven (400° F) for 35-40 minutes or until lightly browned.

Anchovy, cut into pieces, may be used on the tomato mixture instead of cheese.

Italian Minestrone

(Serves 6)

- 1 cup dried beans
- 5 cups cold water
- ¼ cup Planters Peanut Oil
- 1 tablespoon onion, minced
- 1 clove garlic, minced
- 1 tablespoon parsley, minced
- 2 tablespoons celery, minced
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 cup tomato sauce
- 2 cups rich meat stock
- 1 cup raw cabbage, coarsely chopped
- ½ cup macaroni, uncooked
- Parmesan cheese

Wash beans, pick over, and soak in the cold water over night. Cover and bring to boil in same water in which they were soaked. Then simmer until tender (about 30 minutes). Heat Planters Peanut Oil and add onion, garlic, parsley and celery. Fry until golden brown. Add with rest of ingredients to the beans and mix well. Continue to simmer for 30 minutes. Serve topped with Parmesan cheese.

Veal Scallopini

(Serves 6)

- 1½ pounds veal cutlet, sliced ½ inch thick
- ¼ cup flour
- 1¼ teaspoons salt
- ⅛ teaspoon pepper
- ¼ cup Planters Peanut Oil
- 1 small garlic clove
- ¾ cup white wine, Sauterne preferred
- ¾ cup water
- 3 teaspoons lemon juice
- ¼ teaspoon marjoram
- ¼ bay leaf
- 3 whole cloves
- Boiled rice
- Parsley

Cut veal into small pieces. Combine flour, salt and pepper. Roll meat in flour mixture until well coated. Pour Planters Peanut Oil into heavy frying pan. Add garlic clove and place over moderate heat. Brown meat on all sides. Remove garlic and add rest of ingredients. Cover frying pan tightly and let simmer for about 30 minutes or until tender. Serve on fluffy white boiled rice. Garnish with parsley.

Eggs a la Tomato

(Serves 3 - 4)

- ½ cup Planters Peanut Oil
- ¼ cup parsley, chopped
- 1 medium-size onion, chopped
- 2 ounces fresh spinach, chopped
- 1 teaspoon salt
- 2 cups fresh or canned tomatoes
- 6 eggs

Pour Planters Peanut Oil into heavy frying pan and place over moderate heat. Add parsley, onion, spinach and salt. Saute lightly until onions begin to brown. Then add tomatoes and continue cooking about ½ hour. Break eggs over the tomato mixture, cover and allow to simmer about three minutes longer or until eggs are cooked. Serve on hot platter with sauce spooned over eggs.

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